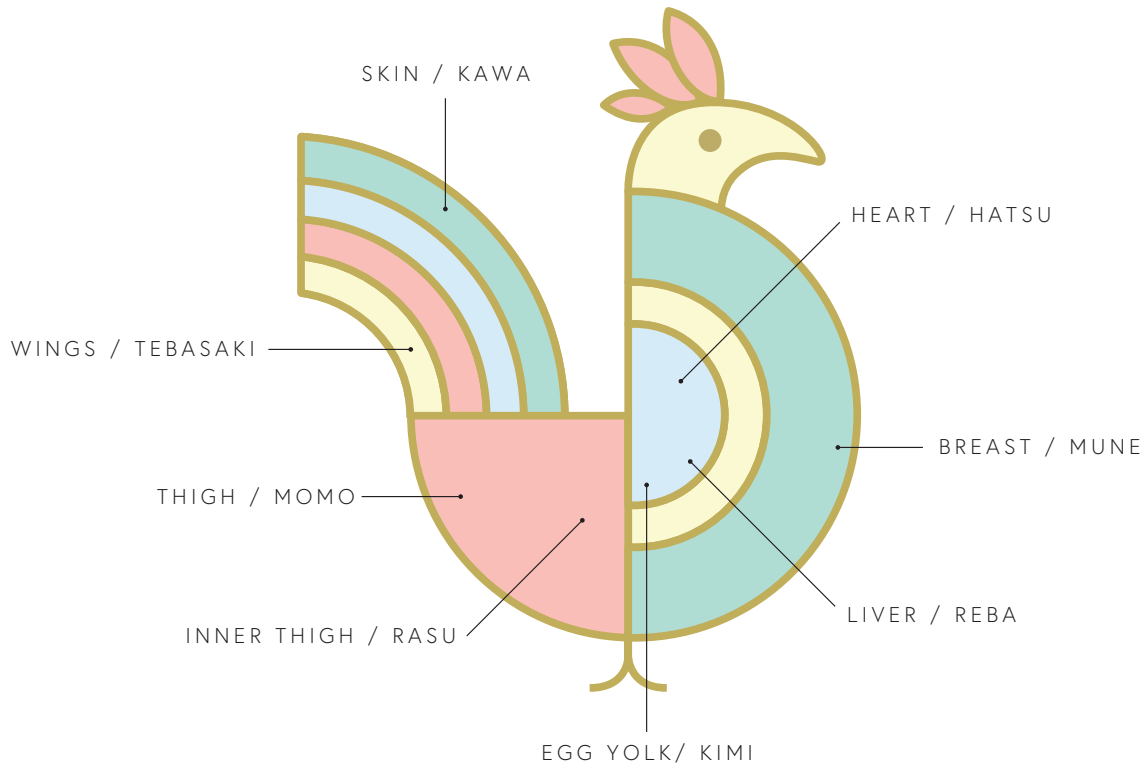


Yakitori is Japanese drinking food designed to share. Using the freshest free-range, corn-fed chickens, each part of the chicken is skewered & cooked on our custom-made grill, imported directly from Kama-Asa, Tokyo. "Itadakimasu!" (Bon Appetit!)



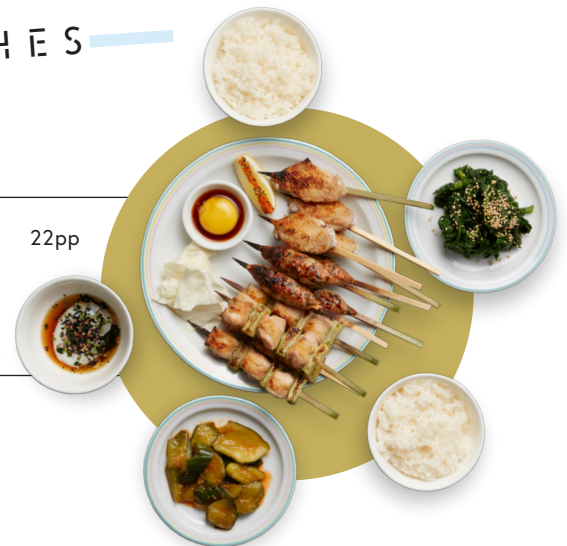
## JIDORI SIGNATURE DISHES

### YAKITORI PLATE (veo)

22pp

Negima, tebasaki & tsukune skewers with rice, spicy cucumbers, egg yolk & tare

*For Minimum 2 people — price per person*



### OMAKASE

### OUR CHEF'S SELECTION

– THE ULTIMATE WAY TO EXPERIENCE OUR MENU (for whole table only)

33pp

Edamame / Tuna & avocado tostada / Cabbage & seaweed salad / Momo / Negima / Tebasaki / Rasu / Kawa / Hatsu or Reba / Tsukune / Rice, egg yolk & nori / Yuzu sorbet



## OTSUMAMI



### SMALL PLATES DESIGNED FOR DRINKING & SHARING

<b>Sashimi</b> Salmon, yellowtail & tuna with shiso, wasabi & pickled ginger	14	<b>Gyoza (veo)</b> Prawn or vegetable dumplings with black vinegar	9	<b>Avocado &amp; sesame salad (ve)</b> Avocado, cabbage & seaweed with yuzu & sesame dressing	7
<b>Karaage</b> Deep fried sake & ginger marinated chicken wings	7	<b>Cheese Tsukune Sando</b> Minced beef skewer, cheese & yuzu kosho	5	<b>Edamame (ve)</b> Fresh soy beans, lime & togarashi chilli	5
<b>Tataki</b> Seared beef with soy, mirin & horseradish	10	<b>Tuna Tostada</b> Crispy gyoza wrappers, tuna, avocado & jalapeno	9	<b>Katsu scotch egg</b> Chicken mince scotch egg & Japanese curry sauce	6

## KUSHIYAKI



### VEGETABLE & MEAT SKEWERS GRILLED OVER CHARCOAL

<b>Kinoko (ve)</b> Shiitake & shimeji mushrooms	4.8
<b>Nasu (veo)</b> Miso glazed aubergine	4.5
<b>Tofu (ve)</b> Spring onion & chilli oil	4
<b>Gyu</b> Rolled beef & enoki mushroom	6.5
<b>Kamo</b> Duck breast, onion & orange	6.5

## YAKITORI



### CORN FED CHICKEN SKEWERS GRILLED OVER CHARCOAL

<b>Rasu</b> Inner thigh & tare	5
<b>Negima</b> Skin on thigh & spring onion	5.5
<b>Tsukune</b> Minced chicken, egg yolk & tare	5.5
<b>Tebasaki</b> Wings, lemon & togarashi	4.8
<b>Momo</b> Chicken thigh, miso & coriander	5.2
<b>Hatsu</b> Hearts, pancetta & tare	4.2
<b>Reba</b> Liver, tare & togarashi	3.8

## EXTRAS

House pickles (ve)	5
Miso soup (ve)	2.5
Spinach & sesame (ve)	5
Kimchee	2.5
Chilli cucumbers (ve)	4
Onsen egg (v)	2

## RICE

Steamed rice (ve)	2.5
Mushroom & garlic rice (v)	6.5
Rice, egg yolk, sesame & nori (v)	3.5

## DESSERTS



Ginger ice cream with miso caramel & sweet potato crisps	6
Milk pudding, strawberries, shiso & cucumber granita	6
Yuzu & lemon sorbet, unpasteurised sake	7



**EXPRESS OFFER**  
IDEAL FOR PRE-THEATRE AND LUNCH  
AVAILABLE DAILY UNTIL 7PM

**YAKITORI DONBURI (veo) 11**  
Rice bowl with your choice of yakitori, kimchee, spinach, & onsen egg

## KARAOKE

**FANCY A SONG  
AFTER YOUR MEAL?**

Ask if our private karaoke room is free @ £30 per hour  
Or book your next event with us for £40 pp incl full meal